

CLAIMS

1. A method for producing a fat, which comprises removing a part or all of fatty acids or their monohydric alcohol esters (FA) from a mixture (MX) containing
5 triglycerides (TG) and fatty acids or their monohydric alcohol esters (FA) by distillation-refining, wherein the removal is performed by adding an organic acid.

2. The method according to claim 1, wherein the mixture (MX) is a selective interesterification reaction
10 product.

3. The method according to claim 1 or 2, wherein a total of triglycerides (TG) and fatty acids or their monohydric alcohol esters (FA) in the mixture (MX) is 95% or larger.

15 4. The method according to claim 1 or 2, wherein the organic acid is added by allowing to contact an aqueous organic acid solution with the mixture (MX).

5. The method according to claim 2, wherein after removal of only a part of fatty acids or their monohydric alcohol esters (FA) from the mixture (MX), a fresh fatty
20 acid or its monohydric alcohol ester (FA) is added, followed by subjecting the resulting mixture again to the selective interesterification reaction.

6. The method according to claim 5, wherein the
25 removal of only a part of fatty acids or their monohydric

alcohol esters (FA) from the mixture (MX) is performed at a temperature of at least 15°C lower than that at which the removal of all of fatty acids or their monohydric alcohol esters (FA) from the mixture (MX) is performed.

- 5 7. The method according to claim 5, wherein the fresh fatty acid or its monohydric alcohol ester (FA) is a hydrogenated product of fatty acids or their monohydric alcohol esters (FA) separated from the mixture (MX).